

A.E. Cross Lunch Menu

Appetizers

Soup du Jour 8

Half Dozen Oysters

Blackberry Mignonette, Cocktail Sauce 24

Smoked Salmon

*Horseradish Cream Cheese Mousse,
Capers, Rye Crisps 16*

Salads

Arugula Salad

*Golden Beet, Shaved Fennel and Artichoke,
Maple Cider Vinaigrette 11*

Butterleaf Salad

*Sweet Corn, Feta and Roasted Red Peppers,
Basil Vinaigrette 11*

Ranchmen's Club Caesar

Lemon Herb Croutons, Double Smoked Bacon 11



Lobster BLT Salad

*RC Lobster Salad, Crisp Double Smoked Bacon, Gem Tomato and Avocado on Artisan Greens
Lemon Dill Vinaigrette 25*

Rueben

Pastrami, Sauerkraut, Gruyere Cheese, Marble Rye with Choice of Side 18

Arctic Char

*Sweet Potato and Corn Succotash with Bacon and Roasted Red Peppers
Maple infused Beurre Blanc 25*

Butter Chicken

Chicken Breast Supreme, Basmati Rice, Roasted Cauliflower and Naan 23

Steak & Frites

*Herb Butter, Garlic Baguette, Caesar Salad
6oz. NY Striploin 29
5oz. Filet Mignon 35*



Omega 3 Egg Omelette

Wild Mushroom and Goat Cheese with Choice of Steamed Potato or Garden Salad 18